

Boat Dip (rotel ranch dip)

This creamy party-ready boat dip is a fun twist on the TikTok classic.

Prep Time 5 minutes mins

Chill Time 2 hours hrs

Total Time 2 hours hrs 5 minutes mins

Course: Appetizer, Dip

Cuisine: American

Keyword: easy dip

Servings: 8 servings

Calories: 611 kcal

Author: The Chunky Chef

Ingredients

- 8 oz cream cheese softened
- 16 oz sour cream
- 1 oz packet ranch seasoning mix (click for a homemade version)
- 15 oz can fire-roasted corn drained
- 10 oz can rotel drained
- 4 oz can diced green chiles drained
- 8 oz shredded cheddar cheese

Instructions

Whip cream cheese

1. Add softened cream cheese to a large mixing bowl and beat with a hand mixer (or a whisk or rubber spatula) until creamy and smooth.

Combine

2. To the mixing bowl, add sour cream, ranch seasoning, corn, rotel, green chiles, and cheese. Stir to combine well.

Cover and chill

3. Cover mixing bowl tightly and refrigerate for at least 2-3 hours.

Serve

4. Serve chilled, with tortilla or pita chips as dippers.

Notes

5. I've estimated this dip will serve 8, but the exact serving size is up to you.

Nutrition

Calories: 611kcal | Carbohydrates: 65g | Protein: 19g | Fat: 35g | Saturated Fat: 18g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 9g | Cholesterol: 90mg | Sodium: 1374mg | Potassium: 746mg | Fiber: 8g | Sugar: 22g | Vitamin A: 1254IU | Vitamin C: 11mg | Calcium: 312mg | Iron: 2mg

Buffalo Chicken Dip

2 chicken breasts (shredded) or Two cans of chicken (or a little more)

1 cup of Hot sauce (adjust more or less)

1 cup of Ranch

1 block of cream cheese

1 Cup of mozzarella cheese

1 Cup of cheddar cheese

1. In a large bowl, combine shredded chicken, cream cheese, Hot sauce, shredded cheddar cheese and mozzarella cheese.
2. Mix with a large spatula until fully combined. Spread in the bottom of a 1.5 qt baking dish (sprayed with cooking spray).
3. Bake in a 350-degree oven, uncovered, for 30 minutes, stirring after 15 minutes.
4. Remove from oven and immediately serve. Drizzle with ranch dressing. Serve with baguette slices, Fritos scoops, carrots and celery or some other chip of your choice. ENJOY!

Chocolate Crinkle Cookies

Easy Chocolate Crinkle Cookies are an easy & nostalgic Christmas cookie recipe that makes a great gift for neighbors, holiday parties & friends!

Delish!

CourseDessert

CuisineAmerican

Keywordchocolate, cookies

Prep Time20minutes minutes

Cook Time10minutes minutes

Total Time30minutes minutes

Servings72 cookies

Calories56kcal

Ingredients

- 1 cup unsweetened cocoa powder
- 2 cups granulated sugar
- ½ cup butter - room temperature
- 4 large eggs
- 2 tsp vanilla extract
- ½ tsp table salt
- 2 tsp baking powder
- 2 cups all-purpose flour
- ½ cup confectioner's sugar

Instructions

1. Combine cocoa, granulated sugar & butter in a mixing bowl & beat together on medium speed. Reduce the speed to low & add the eggs, mixing until just combined.
2. Mix in vanilla, salt, baking powder & then the flour until well incorporated.
3. Cover the bowl with plastic wrap & chill in the refrigerator for at least 4 hours.
4. Preheat the oven to 350 degrees F.
5. Line several baking sheets with parchment paper.

6. Roll the dough into 1-inch balls & coat with confectioners sugar.
7. Place on the prepared baking sheet at least 2 inches apart.
8. Bake for 10 minutes.
9. Allow the cookies to cool on the sheet for one minute before transferring to a wire rack to cool completely.

Notes

*Note - I was able to get 72 cookies. How many you get will depend on how large or small you portion out the dough.

Nutrition

Serving: 1cookie | Calories: 56kcal | Carbohydrates: 10g | Protein: 1g | Fat: 2g | Saturated Fat: 0.1g | Cholesterol: 3mg | Sodium: 38mg | Potassium: 23mg | Fiber: 1g | Sugar: 6g | Calcium: 9mg | Iron: 0.3mg | Net Carbohydrates: 8g

Cut out cookie icing

Ingredients

- 2 cups powdered sugar
- 2-3 tablespoons water (luke-warm) (can also use milk)
- 1 teaspoon vanilla extract (oil-free for quicker drying time) use clear extract for a pure white icing
- Food coloring optional

Instructions

1. Combine **powdered sugar** (2 cups), **lukewarm water** (2 tablespoons), and **vanilla extract** (1 teaspoon) in a medium-sized bowl. Mix until smooth.
2. Add more water or powdered sugar until it reaches your desired consistency. If using a piping bag, about 2 tablespoons of water is best (you want the icing to be about the consistency of pancake batter). If dipping or drizzling the icing, 3 tablespoons of water will likely be needed. See notes below for storing and freezing notes.
3. **Drying time:** Depending on the temperature and humidity of your house, drying time will vary. For a thin glaze (dipped), I typically find that it takes 6-8 hours on the counter (uncovered) to fully harden. After about 3 hours, the outside is "set" but the inside will still be soft. You can place a fan nearby to help speed up the drying time.

Notes

- **Work Quickly:** If you're using the powdered sugar icing in the recipe below, you need to work fast and press the candy M&M's into the icing right after icing the cookie. Because the icing hardens fast, waiting too long will create cracks in the icing when you press on the candy.

- **For Piping or Spreading on Sugar Cookies:** For decorating sugar cookies, you will want it a bit thicker like pancake batter so that it doesn't run off the cookies (closer to 2 tablespoons of water).

Sugar Cookie Cut outs

½ cup of white sugar

½ cup of brown sugar

¾ cup lard (or shortening)

1 egg

¾ cup milk (or sour cream)

1 ½ (tsp) teaspoon baking powder

¾ tsp baking soda

¼ tsp salt

½ tsp vanilla

½ tsp maple flavoring

2 ¾ cup flour

Mix together well (adding in flour a little at a time). Roll out with a small amount of flour dusted on the rolling area. Use egg white to brush onto the top of the cookie before decorating with sprinkles.

Bake at 350* for 6-12 minutes. Makes approximately 60 cookies (can double)

Homemade Ranch Seasoning

This homemade ranch seasoning is made with pantry ingredients, and is great in dips, dressings, on chicken, veggies, potatoes, and more!

Prep Time10minutes mins
Total Time10minutes mins

Course: Basics, Seasoning

Cuisine: American

Keyword: homemade seasoning

Servings: 6 servings

Calories: 55kcal

Author: The Chunky Chef

Ingredients

- 1/2 cup dried buttermilk powder dried regular milk powder can be used instead
- 2 Tbsp dried parsley
- 2 1/2 tsp garlic powder
- 2 tsp onion powder
- 2 tsp dried dill
- 1 tsp dried minced onion
- 1 tsp dried chives
- 1 tsp kosher salt
- 1/2 tsp black pepper
- 1/2 tsp granulated sugar
- 1/4 tsp dried tarragon optional but recommended

Instructions

1. Whisk all ingredients together, and store in an airtight container in a cool, dry place.

To use as a seasoning:

2. Replace a 1 oz packet of ranch dressing mix with 2 Tbsp of this seasoning.

To use as in a dip:

3. Combine 2 Tbsp of seasoning with 1/3 cup sour cream, 1/3 cup mayonnaise, and about 1/2 cup of milk. For the best flavor, cover and refrigerate for 30-60 minutes before serving.

To use as a dressing:

4. Mix 2 Tbsp of seasoning mix with 1/2 cup sour cream, and 1/3 cup mayonnaise. Stir in milk until you reach your desired consistency. For the best flavor, cover and refrigerate for 30-60 minutes before serving.

Notes

5. This recipe makes about 3/4 cup, which would be equivalent for 6 (2 Tbsp) servings. Of course this will vary, as you may want to use more or less than 2 Tbsp of the seasoning, per your tastes.
6. The granulated sugar can be omitted if you'd like.

Nutrition

Calories: 55kcal | Carbohydrates: 9g | Protein: 4g | Fat: 1g | Saturated Fat: 0.4g | Polyunsaturated Fat: 0.1g | Monounsaturated Fat: 0.2g | Cholesterol: 7mg | Sodium: 445mg | Potassium: 252mg | Fiber: 1g | Sugar: 6g | Vitamin A: 616IU | Vitamin C: 8mg | Calcium: 146mg | Iron: 1mg

Lemon Crinkle Cookies

CourseDessert

CuisineAmerican

Keywordcookies, crinkle cookies, lemon cookies

Servings12 cookies

Calories146kcal

Ingredients

- 1 cup sugar granulated
- ¼ cup vegetable or canola oil
- 1 egg + 1 egg yolk
- 1 lemon zest and 2 tablespoons of juice
- 1 ½ cups flour all purpose
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ cup sugar powdered

Instructions

In a large bowl, stir together the granulated sugar, oil, and eggs. Use a box grater to zest as much of the lemon peel as you can, and then reserve 2 tablespoons of lemon juice (or as much as you can). Stir the zest and juice into the bowl.

Then, stir in the flour, baking powder, and salt until a dough ball forms. Cover and chill for at least one hour or overnight.

Divide into 12 balls and roll in powdered sugar. Place on a prepared baking sheet and bake at 350°F for 12-14 minutes until the edges just begin to brown. Remove to a cooling rack and allow to cool.

Notes

You can use olive oil or other oils you may have on hand. Just keep in mind if you use an oil with a heavy taste or color, it may slightly change the final color and taste of your cookies.

These cookies will naturally turn out yellow mostly from the egg yolks and lemon zest, but if you want to bump up the yellow color more you can add a little food dye to the wet ingredients (before stirring in the flour, baking powder, and salt).

Monster Cookie Dip

Servings: 36 Servings

Monster cookie dough dip has all of the flavors you love from the cookies, but in a fun dipable form. Use pretzels, graham crackers or apple slices to dig in and indulge your cookie dough cravings.

4.84 from 12 ratings

PREP TIME10minutes mins

COOK TIME0minutes mins

TOTAL TIME10minutes mins

INGREDIENTS

- 8 ounces cream cheese softened
- ½ cup butter softened
- 1 cup creamy peanut butter
- 2 cups powdered sugar
- ¼ cup light brown sugar packed
- 1 Tablespoon [vanilla extract](#)
- 2½ cups quick oats
- 1 cup M&M's the minis work great
- 1 cup chocolate chips
- Dippers: animal crackers vanilla wafers, graham crackers, pretzels, apples

INSTRUCTIONS

1. Mix together the cream cheese, butter and peanut butter.

8 ounces cream cheese, $\frac{1}{2}$ cup butter, 1 cup creamy peanut butter

2. Add the powdered sugar, brown sugar and vanilla and mix well.

2 cups powdered sugar, $\frac{1}{4}$ cup light brown sugar, 1 Tablespoon vanilla extract

3. Stir in the oats, M&M's and chocolate chips.

2 $\frac{1}{2}$ cups quick oats, 1 cup M&M's, 1 cup chocolate chips

4. Cover and refrigerate for about a half hour before you are ready to serve.

5. Remove from the refrigerator and let it soften a bit, then serve with your favorite dippers.

Sheet Pan Fajitas

A easy and family friendly one pan dinner! Top a salad, fill a tortilla or wrap it up in a lettuce or bread wrap!

Course Main Course

Prep Time 10 minutes minutes

Cook Time 25 minutes minutes

Total Time 35 minutes minutes

Servings 6

Calories 241 kcal

Author Kathi @ Laughing Spatula

Ingredients

- 1 pound chicken breasts - sliced thinly
- 1 red pepper - sliced
- 1 green pepper - sliced
- 1 yellow pepper - sliced
- 1 onion - halved and cut slices
- 1/4 cup olive oil
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 1/2 teaspoon garlic powder
- Pinch of chili flakes
- 1 teaspoon salt
- 1/2 teaspoon ground pepper

Instructions

1. Preheat oven to 400
2. In small bowl combine oil, chili powder, cumin, chili flakes, garlic, salt and pepper.
3. Toss chicken, veggies and oil mixture together on a large sheet pan with one inch edge.
4. Spread out evenly.

5. Bake for 25-30 minutes until chicken is cooked and the veggies are soft with a crispy edge.
6. Serve with tortillas, sour cream, avocado and all your favorite fajita fixins!

Nutrition: Serving: 6g | Calories: 241kcal | Carbohydrates: 6.8g | Protein: 16.9g | Fat: 16.4g | Saturated Fat: 3.3g | Cholesterol: 48.4mg | Sodium: 464.8mg | Fiber: 1.8g | Sugar: 2.3g

Serve over Rice or a salad or in tortillas

Sheet Pan Omelet

Prep Time	10minutes mins
Cook Time	20minutes mins
Total Time	25minutes mins

Course: Breakfast, Main Course

Cuisine: American, Southern

Keyword: omelet-recipes, sheet-pan-omelet

Servings: 12 servings

Calories: 207kcal

Ingredients

- 1 Tbsp salted butter melted
- 1/2 lb bacon cooked and crumbled or sliced
- 1 cup packed baby spinach, roughly chopped
- 1/2 cup red bell pepper diced
- 3 medium green onions chopped
- 1 cup shredded sharp cheddar cheese divided use (or a mix of your favorite cheese)
- 12 large eggs
- 1/2 cup light cream or whole milk
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp granulated garlic
- 1/2 tsp onion powder
- few dashes hot sauce optional

Instructions

1. Preheat oven to 350°F. Liberally spray a 15 x 10 x 1 inch jelly roll pan with cooking spray. Pour melted butter onto pan using a pastry brush to coat all sides.
2. Arrange bacon, spinach, green onions and bell pepper on pan. Sprinkle with 1/2 cup cheese.

3. In a medium size bowl, whisk together eggs, cream, salt, pepper, garlic and onion powder. Add a few dashes of hot sauce, if using. Pour evenly into pan. Sprinkle top with reserved cheese.
4. Place into oven and bake for 20 minutes. Check and gently shake pan to see if eggs are set. If not, bake for 5 more minutes and check again. You may broil for a few minutes at the end to brown the top, if desired.
5. Cut into 12 even squares and serve on biscuits, as an egg sandwich on toast or bagels with your favorite breakfast sides.
6. Store chilled in the fridge in an airtight container for up to 5 days. Reheat for 12-15 seconds in the microwave.

Nutrition

Serving: 1serving | Calories: 207kcal | Carbohydrates: 2g | Protein: 12g | Fat: 17g | Saturated Fat: 7g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 6g | Trans Fat: 1g | Cholesterol: 212mg | Sodium: 462mg | Potassium: 159mg | Fiber: 1g | Sugar: 1g | Vitamin A: 650IU | Vitamin C: 9mg | Calcium: 113mg | Iron: 1mg